

D I N N E R

Starters

BEEF CARPACCIO
marinated rock shrimp,
radish sprouts, crispy ginger
13.25

OYSTERS ON THE HALF SHELL
A.Q.

BEEF BARLEY SOUP
oxtail consommé, pickled vegetables
11.50

**LIGHTLY SMOKED TASMANIAN
OCEAN TROUT "Mi Cuit"**
potato rösti, organic chicken egg,
pancetta vinaigrette
14.25

SAUTÉED WILD GULF SHRIMP
cucumber, daikon,
green chile vinaigrette
14.25

**PAN-SEARED
ARTISAN FOIE GRAS**
concord grape purée,
peanut crackle
18.50

**HAND-PICKED
DUNGENESS CRAB SALAD**
pink grapefruit, cilantro,
olive oil sorbet
15.50

EGGPLANT SOUP
tomato fondue,
prosciutto, lardo
11.50

ROASTED PEAR SALAD
pt. reyes blue, frisée,
candied walnuts
12.00

BRADLEY'S CAESAR SALAD
whole leaf romaine,
parmesan croutons
9.75

Market Menu

First Course
SAUTÉED WILD GULF SHRIMP
cucumber, daikon,
green chile vinaigrette

Main Course
**ROASTED LIBERTY FARMS
DUCK BREAST** or

PAN-SEARED DAY BOAT SCALLOPS

Dessert

Your choice of any
Seasonal Dessert or Frozen Treat
selection from our dessert menu.
48.00 for all three courses

Main Courses

MUSHROOM POT PIE
root vegetables, pistachios 20.00

PANCETTA-WRAPPED DAY BOAT SCALLOPS
chanterelle mushrooms, fingerlings, spinach,
smoked onion foam 29.50

ROASTED LIBERTY FARMS DUCK BREAST
duck leg confit, figs, vanilla-sweet potato purée,
five spice jus 30.00

OLIVE OIL POACHED LOCAL BLACK COD
butter beans, lacinato kale, tomato vinaigrette 26.50

BACON-WRAPPED PORK TENDERLOIN
dandelion "persillade", salsify, natural jus 26.75

BRAISED BEEF CHEEKS
black pepper spatzle, root vegetables 25.00

ALASKAN HALIBUT "SOUS VIDE"
bamboo rice, peanuts, shiitake mushrooms,
shrimp-coconut nage 28.50

BONE-IN 32OZ PRIME RIBEYE for TWO
sautéed spinach, cipollini onions,
green peppercorn sauce 79.00

CHEF MARK DOMMEN'S SIX-COURSE TASTING MENU
79.00 per person for the table

Simply Wood Grilled

A LA CARTE MAIN COURSES

MAHI MAHI
sorrel "chimichuri", smoked sea salt
23.00

12OZ NATURAL ANGUS NY STEAK
red wine butter, béarnaise relish
33.75

AHI TUNA
marinated Napa cabbage 25.00

GRILLED SONOMA LAMB CHOPS
espelette chili, garlic, thyme
29.75

ONE MARKET
R E S T A U R A N T

Chef/Partner Mark Dommen

An 18% gratuity will be added to all parties of seven or more.

One Market Street, San Francisco
Reservations 415.777.5577
Private Parties 415.777.2233
www.onemarket.com

11.04.08

Farmer's Market Sides

ROASTED BABY CARROTS

SAUTÉED SPINACH
garlic chips

BUTTERY MASHED POTATOES

SAUTÉED BABY RAPINI GREENS
anchovy

ROASTED BRUSSEL SPROUTS
applewood smoked bacon

BIG FRIES

CHICK PEA FRIES
harissa aioli

FRIED GREEN TOMATOES

7.75 each